

AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions and listings of claims in the application:

1.-22. (Canceled)

23. (Previously Amended) A method of making ice cream, comprising blending in the presence of at least one emulsifier an aqueous ice cream precursor phase with precrystallised particles of edible fat which each contain a multiplicity of individual crystals so as to form a dispersion, and gasifying and freezing the dispersion so as to form an ice cream, in which the particles of edible fat are precrystallised cryogenically, wherein the dispersion is gasified and frozen without being subjected to homogenisation or ageing.

24. (Previously Presented) The method according to claim 23, wherein the cryogenic precrystallisation is performed by forming the edible fat into fine particles in molten state and contacting the fine particles with a cryogen.

25. (Previously Presented) The method according to claim 24, wherein a spray of liquid cryogen is directed at the fine particles of edible fat in molten state.

26. (Previously Presented) The method according to claim 24, wherein the cryogen is liquid nitrogen.

27. (Previously Presented) The method according to claim 23, wherein the precrystallised particles of edible fat take the form of a globule comprising a mass of crystals of fat with entrapped pockets of oil.

28. (Previously Presented) The method according to claim 23, wherein the particles of edible fat in the dispersion have a size less than 30 μ m.

29. (Previously Presented) The method according to claim 28, wherein at least some of the precrystallised particles of edible fat have a size less than 10 μ m.

30. (Previously Presented) The method according to claim 28, wherein at least some of the precrystallised particles of edible fat have a size of 5 μ m or less.

31. (Previously Presented) The method according to claim 23, wherein the edible fat is pasteurised before being precrystallised.
32. (Previously Presented) The method according to claim 23, wherein the aqueous ice cream precursor phase is pasteurised before being blended with the precrystallised particles of edible fat.
33. (Previously Presented) The method according to the claim 23, wherein an emulsifier is introduced into particles of edible fat before said particles are precrystallised.
34. (Previously Presented) The method according to claim 33, wherein the emulsifier is a lipophilic emulsifier.
35. (Previously Presented) The method according to claim 34, wherein the lipophilic emulsifier is a saturated monoglyceride.
36. (Previously Presented) The method according to claim 34, wherein the saturated monoglyceride is a glycerol monostearate.
37. (Previously Presented) The method according to claim 23, wherein the edible fat is selected from the group consisting of milk fat, anhydrous milk fat, at least one milk fat fraction, a hydrogenated vegetable oil, a hard tropical fat, and a hydrogenated tropical fat.
38. (Previously Presented) The method according to claim 23, wherein the aqueous ice cream precursor phase comprises a surface active, water soluble emulsifier.
39. (Previously Presented) The method according to claim 23, wherein the aqueous ice cream precursor phase comprises non-fat dry milk solids and sugar.
40. (Canceled)
41. (Currently Amended) The method according to claim 23, wherein the dispersion is provided at below ambient temperature for gasification and freezing.
- 42.-43. (Canceled)